

## VIRTUE—BY BERTON BRALEY

He doesn't smoke and he doesn't drink, he doesn't gamble, he doesn't chew—for he is a highly moral gink who never does what he shouldn't do. He never smashes the decalogue and he never fractures the laws of man; in fact he's a perfectly proper cog in the big machine since his life began.

But that is as far as his virtue reaches—they're negative virtues, one and all; he's never been known, by kindly speech, to help the fellow who's prone to fall—he has no knowledge of fellowship, no love of beauty or honest mirth.

There is no warmth in the hands you grip, when you greet this chap on the "Good Ship Earth."

He isn't tender or sweet or kind, he isn't merry or bright of eye; but look him up and you're sure to find his reputation is very high; but it isn't by negative acts we mount—for I maintain this word is true: it isn't the things you DON'T that count; it's rather the sort of things you DO!

## SPINACH

Fresh spinach, when washed, holds enough water for cooking. Put in a stew pan and cover and cook fifteen minutes, press down, turn the spinach several times while cooking. At the end of fifteen minutes drain, turn the spinach into chopping bowl, mince fine, return to the stew pan and allow two tablespoons of butter or drippings and one even teaspoon of salt. Mix well together and serve very hot. Only very young, tender spinach should be cooked in this way, as the flavor from the other vegetable is strong and somewhat unpleasant.

Spinach is nice served with egg. Take one-half peck of spinach, two tablespoons of butter and one teaspoon salt, two eggs. Wash and blanch (boil in water) the spinach, using one teaspoon salt in three quarts of water, boil ten minutes, drain and mince fine, return to sauce pan, add butter and heat for five minutes. Heap in a mound on a hot dish, garnish with the hard-boiled eggs cut in slices.

Try spinach cooked with salt pork. To prepare, cut one-half pound of salt pork into inch pieces, boil in three quarts of water until tender. Wash spinach and cook in water with the pork fifteen minutes, drain in collander and mince coarse. Serve very hot with horse radish sauce.

One tablespoon grated horse radish; one-half cup weak vinegar, one pinch salt, heaping teaspoon sugar.

## LATE FLASHES

Gilroy.—Tom Shearin killed Henry F. Benicker, 19, on lonely mountain ranch, while Mrs. Benicker, 17, stood by, unable to help her husband. Shearin's attempted attack on Mrs. Benicker caused the murder.

Brownsville, Tex.—\$180,000 worth of silver by Mexican National railroad by train leaving Monterey one and one-half hours ahead of schedule. Bridge at Aldamus dynamited hour after train passed over it.

Vicksburg, Miss.—Levee at Lake Jefferson, on the Arkansas side, opposite Beulah, gave way today. The territory being flooded is already inundated, but this break will add one foot more.

New York.—Three hundred mothers and wives, members of "The Daughters of 1812," were astounded when Clifford G. Roe, Chicago, told them at Sherry's, that no stratum of society is immune from white slavers.

St. Paul, Minn.—C. E. Webb, 54, special agent U. S. Treasury Department, dropped dead in customs building. Heart failure.

Minneapolis.—Mrs. E. E. C. Von Klein, wife of "mystery man" in jail here, is prostrated in her home after mysterious four days' disappearance.